



2019 Wedding Package



Wedding Ceremony Package

Includes:

White Wooden Arch Overlooking Our Beautiful Golf Course
Wedding Ceremony Rehearsal the Day Before Your Wedding
150 White Wood Folding Chairs (\$1 per extra chair)
Assistance with Coordination of Ceremony
Lemon Water and Lemonade Station Prior To Ceremony Start
Bridal Suite and Groom Suite Access during Event

Ceremony Fee with Reception~ Saturdays \$1000

Ceremony Fee with Reception~ Sundays \$850



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Wedding Packages



Gold Wedding Package



Platinum Wedding Package



Diamond Wedding Package

One Hour Hosted Soft Bar

Your choice of One Tray Passed Hors
D' Oeuvres

Champagne Toast

Floral Centerpieces

Coffee Station

Five Hour Reception Room Rental

Tablecloths & Napkins

Dance Floor

Complimentary Parking

Complimentary Tasting

One Hour Hosted Well Bar

Your choice of
Two Tray Passed Hors D'oeuvres

Champagne Toast

Floral Centerpieces

Coffee Station

Custom Cake or Dessert Bar

Five Hour Reception Room Rental

Floor Length Tablecloths &

Coordinating Napkins

Dance Floor

Complimentary Parking

Complimentary Tasting

One Hour Hosted Call Bar

Your choice of One
Stationed Hors D'oeuvres

Your choice of
Two Tray Passed Hors D'oeuvres

Champagne Toast

Floral Centerpieces

Coffee Station

Five Hour Reception Room Rental

Upgraded Floor Length Tablecloths
& Upgraded Napkins

Chiavari Chairs

Dance Floor

Custom Cake or Dessert Bar

Complimentary Parking

Complimentary Tasting

Hors d'Oeuvres

Displays

International Cheese Display

Artisan Breads & Crisps, Red Grapes

Grilled Vegetable Display

Seasonal Fruits and Berries Display

Fruit Yogurt Dipping Sauce

Assortment of Cold Canapes

with Prosciutto Wrapped Asparagus

Portobella Bruschetta

Tray Passed

Teriyaki Pork Satay, Sweet Thai Glaze

Battered Chicken Skewers, Tomato
Yogurt Dip

Italian Sausage Stuffed Mushroom Caps

Coconut Tempura Shrimp, Chile
Mustard

Coconut Chicken Skewers, Sweet Chile
Dipping

Korean Beef Skewers, Peanut Sauce

Mini Beef Burritos, House Made Salsa

Mini Crab Cakes, Caper Dijon Aioli

Mini Beef Wellington, Sauce Bearnise



Angels on Horseback (Scallops in
Bacon)

Mini Chicken Wellingtons

Mini Short Rib Reuben Sliders

Sake Infused Chicken Skewers with
Thai Peanut Sauce

Three Cheese Crispy Risotto Bites
with Herb Infused Marinara

Asian Spiced Chicken Wonton with
Sweet Thai Chili Sauce

Coconut Crusted Prawns with Honey
Mustard Dipping Sauce

Grilled Shrimp and Chorizo Skewers
with Romesco Sauce

Grilled Herb Marinated Beef Skewers
with Caramelized Onion Demi Glaze

Served Entrée Selections

All Dinner Entrees Served with Salad, Choice of: Herb Roasted Potatoes, Garlic Mashed Potatoes, Wild Rice Pilaf or Parmesan Risotto. Accompanied with Seasonal Vegetables, Warm Rolls and Butter

Salad Selection

House Salad

Mixed Baby Greens, Tomatoes, Cucumbers, Shaved Carrots, Croutons, Ranch and Italian Dressing

Poached Pear Salad

Baby Greens, Poached Pears, Candied Walnuts, Crumbled Bleu Cheese, Caramelized Shallots, Raspberry Balsamic Vinaigrette

Spinach Salad

Baby Spinach, Bacon Goat Cheese, Cherry Tomatoes, Shaved Red Onion, Cornbread Croutons, Horseradish Honey Dijon Dressing

Wedge of Iceberg Lettuce

Blue Cheese, Bacon, Cucumbers, Tomatoes, Red Onion, Egg, Peppercorn Ranch Dressing

Caesar Salad

Romaine Lettuce, Parmesan, Croutons, White Anchovies, Caesar Dressing

White salad

Belgian Endive Leaves, Shaved Fennel, Cucumber and Parmigiano Reggiano, Citrus Truffle Vinaigrette

Entree Selection

Pricing: Gold / Platinum / Diamond

Almond Panko Chicken

Almond Panko Crusted Boneless Breast, Amaretto Cream Sauce

Chicken Marsala

Boneless Breast, Crimini Mushrooms, Garlic, Marsala Wine, Parsley

Pan Seared Salmon

Herb Crusted, Blood Orange Beurre Rouge

Grilled Mahi Mahi Filet

Bamboo Rice, Tropical Fruit Salsa, Ginger-Lemongrass Butter Sauce

Wild Mushroom Raviolis

Mushroom Jus, Spaghetti Style Vegetables, Assorted Wild Mushrooms, Garlic, Black Truffle Oil

Surf and Turf

Petite Filet Mignon, Crab Stuffed Jumbo Prawn, Bearnaise Sauce

Braised Beef Short Rib

Cabernet Demi Glace

Grilled Filet Mignon

Eight Ounce Center Cut, Port Wine-Balsamic Reduction

New York Strip Steak

Ten Ounce Center Cut, Tri-Color Peppercorn Brandy Sauce

All prices subject to 21% gratuity and 7.75% sales tax.

Buffet Selection

Salads

(Select One)

Caesar Salad
Wedge of Iceberg Lettuce
House Salad
Poached Pear Salad
Spinach Salad

Entrees

(Select Two)

Almond Panko Chicken
Pan Seared Salmon
Chicken Marsala
Braised Short Ribs
Grilled Skirt Steak
Jumbo Stuffed Shells

Accompaniments

(Select Two)

Horseradish Whipped Potatoes
Chive Buttermilk Mashed Potatoes
Roasted Garlic Smashed Fingerling Potatoes
Potatoes Au Gratin
Roasted Red Rosemary Potatoes
Wild Rice/ Long Grain Pilaf
Lemongrass-Coconut Jasmine Rice
Parsnip-Cauliflower Puree

Chef Carving Station

(Pick One)

Bone In Ham w/ Honey Bourbon Glaze, House Mustard
Herb Crusted Roasted Prime Rib of Beef w/ Raw and Creamy Horseradish, Thyme Au Jus
Boneless Pork Loin
Roasted Leg of Lamb
Whole Roasted Chicken
Pan Seared Chateaubriand of Beef

All prices subject to 21% gratuity and 7.75% sales tax

Enhancements

Additional Event Time

Screen and Projector Rental

Screen Only

Floor Length Linen

Silver or Gold Charger Plates

Wood Folding Chair Upgrade

Chiavari Chair with Cushion

Carper Table Runners

Upgraded Lounge Furniture

Beverage Options

*Alcohol brands are subject to change

Well

Early Times, Barton, Ron Castillo, Pepe Lopez

Call

Absolut, Smirnoff, Bacardi, Bombay, Beefeater, Captain Morgan, Malibu, Patrón, Chivas Regal, Jack Daniels, Stoli

Premium

Grey Goose, Meyers, Patrón, Bombay Sapphire, J. Walker, Maker's Mark, Belvedere (Super Premium), Tres Generations (Super Premium)

Hosted Bar Prices on Consumption

(Does Not Include 21% Gratuity & Tax)

Well

Call

Premium

Super Premium

Domestic Beer

Imported Beer

Bottled Beer

House Wine

Premium Wine

Soft Drinks

Hourly Soft Bar Package

Domestic and Imported Beer, House Red and White Wine, Sodas and Bottled Water

Hourly Well Bar Package

Adds Well Liquor

Hourly Call Bar Packages

Adds Premium Wine and Call Liquor

Hourly Premium Bar Packages

Adds Premium Liquor

Corkage fee is \$10+ for wine open on property per 750ml bottle

General Banquet Information

Guarantees

A final guarantee of your anticipated number of guests is due to the Club by 12:00pm, (10) business days prior to the banquet function. This guarantee may not be reduced.

Service Charges

A twenty-one (21%) percent service charge and applicable state tax (7.75%) will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

Deposits

A non refundable deposit, which is applied to your food and beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the food and beverage minimum. Deposits will be taken every 3 months leading up to your event. 100% of the final balance is due 10 days prior to the event date. **All deposits are non-refundable.**

Booking Policy

Palm Valley Country Club will book weddings up to a year in advance. We can place a soft hold on a date for 72 hours. A date will only be confirmed and definite with a signed contract and deposit.

Decorations

Our wedding packages include mirrors and two votive candles per table. We can also provide you with table number stands. Items may only be affixed to the wall with prior approval by the Events Sales Department. Glitter, Confetti, Rice and Birdseed of any kind are not permitted. Client must take all decorations and personal belongings at the conclusion of the event. Palm Valley is not responsible for items left at the club.

Food and Beverage

Enclosed is a list of possible menu selections. Our Executive Chef is more than happy to work with specialty menus, and anything you may envision for your special day. We can accommodate gluten free and vegetarian options as well. Once your wedding is booked you receive a complimentary tasting for two. Cake cutting is also included in all packages.

Once you choose to have a bar, you are welcome to stop hosted consumption at any given time but the bar must remain open for the duration of your event. If you are bringing in your own wine (with a corkage fee) you are welcome to have these wines served at the bar as long as cocktails are available for purchase or being billed on consumption.

Hosted Bar

There are many ways to take care of the bar on your wedding day. Here is a breakdown of options that Palm Valley offers:

- >CASH: Guests pay for their own drinks
- >ON CONSUMPTION: Client pays for guests on a per drink basis. You can limit consumption based on the level of liquor.
- >BAR STIPEND: Client puts specified dollar amount toward the bar. Once you are getting close this amount, you may switch to a cash bar, or put more money toward the stipend.
- >BAR PACKAGE: Client pays per person per hour based on level of liquor. See previous page for pricing on bar packages.